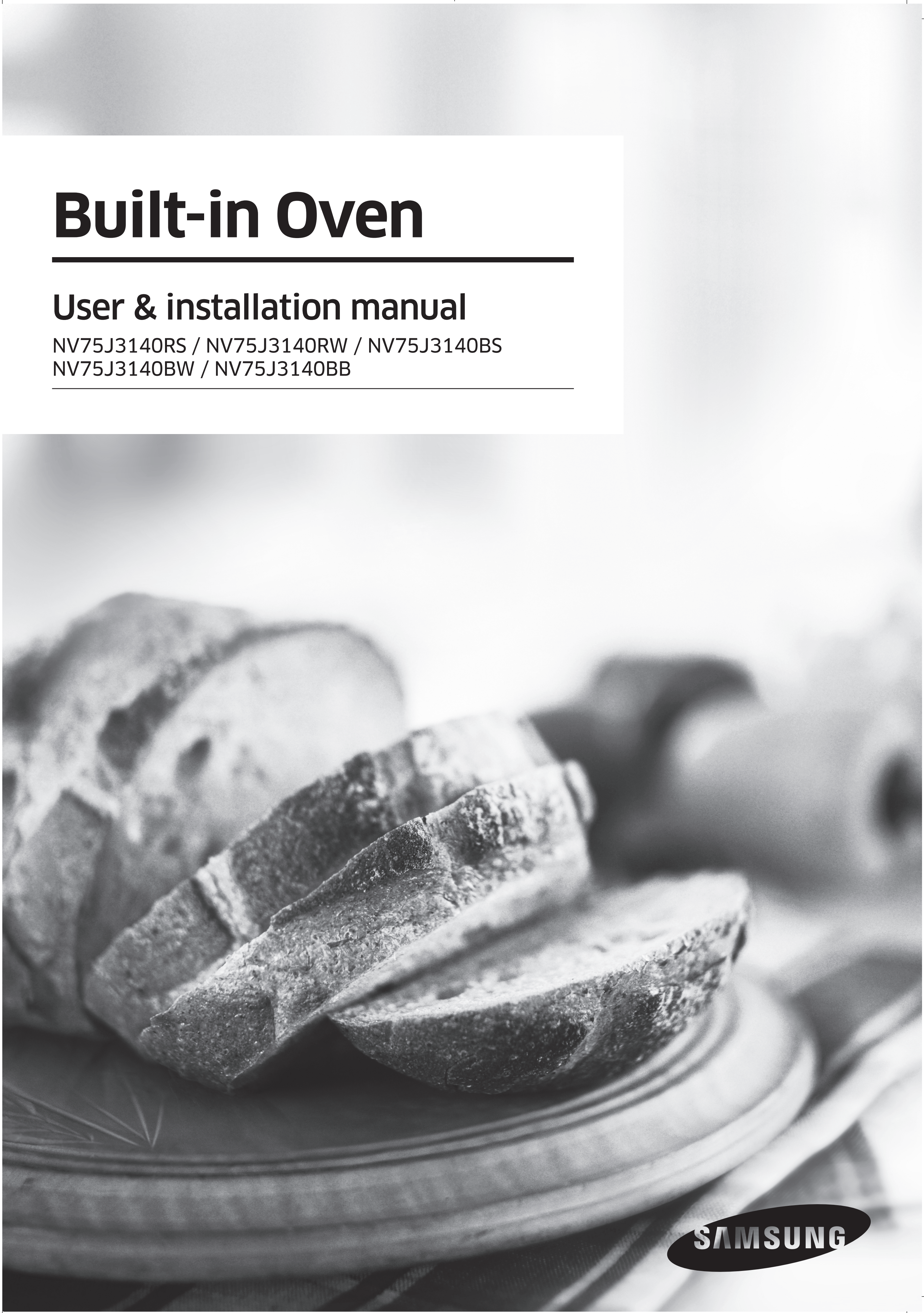
# Built-in Oven

## User & installation manual

NV75J3140RS / NV75J3140RW / NV75J3140BS
NV75J3140BW / NV75J3140BB



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# Using this manual

Thank you for choosing SAMSUNG Built-In Oven.
This User Manual contains important information on safety and instructions intended to assist you in the operation and maintenance of your appliance.
Please take the time to read this User Manual before using your oven and keep this book for future reference.

## The following symbols are used in this User Manual:

⚠ **WARNING**

Hazards or unsafe practices that may result in **severe personal injury, death and/or property damage**.

⚠ **CAUTION**

Hazards or unsafe practices that may result in **personal injury and/or property damage**.

**NOTE**

Useful tips, recommendations, or information that helps users manipulate the product.

# Safety instructions

Installation of this oven must be performed only by a licensed electrician. The installer is responsible for connecting the appliance to the mains power supply in observance of the relevant safety recommendations.

## Important safety precautions

⚠ **WARNING**

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

If the supply cord is defective, it must be replaced by a special cord or assembly available from the manufacturer or an authorized service agent. (Fixed wiring type model only)

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. (Power cord type model only)

This Appliance should be allowed to disconnection from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules.

The method of fixing is not to depend on the use of adhesives since they are not considered to be a reliable fixing means.

During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Accessible parts may become hot during use. Young children should be kept away.

If this appliance has steam or self cleaning function, excess spillage must be removed before cleaning and all utensils should not be left in the oven during steam cleaning or self cleaning. The cleaning function depends on the model.

If this appliance has self cleaning functions, during self cleaning the surfaces may get hotter than usual and children should be kept away. The cleaning function depends on the model.

Only use the temperature probe recommended for this oven. (Meat probe model only)

A steam cleaner is not to be used.

Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.

The appliance and its accessible parts become hot during use.
Care should be taken to avoid touching heating elements.
Children less than 8 years of age shall be kept away unless continuously supervised.

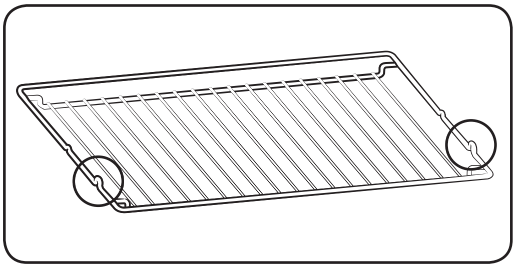
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children should not play with the appliance. Cleaning and user maintenance should not be made by children without supervision.

The temperature of external surfaces may be high when the appliance is operating.

The door or the outer surface may get hot when the appliance is operating.

Keep the appliance and its cord out of reach of children less than 8 years.

Appliances are not intended to be operated by means of an external timer or separate remote-control system.



Insert the wire rack into position with the protruding parts (stoppers on both sides) towards the front so that the wire rack supports the rest position for large loads.

⚠ **CAUTION**

If the oven has been damaged in transport, do not connect it.

This appliance must be connected to the mains power supply only by a specially licensed electrician.

In the event of a fault or damage to the appliance, do not attempt to operate it.

Repairs should be performed by a licensed technician only. Improper repair may result in considerable danger to you and others. If your oven needs repair, contact a SAMSUNG Service center or your dealer.

Electrical leads and cables should not be allowed to touch the oven.

The oven should be connected to the mains power supply by means of an approved circuit breaker or fuse. Never use multiple plug adapters or extension leads.

The power supply of the appliance should be turned off when it is being repaired or cleaned.

Take care when connecting electrical appliances to sockets near the oven.

If this appliance has a vapour or steam cooking function, do not operate this appliance when the water supply cartridge is damaged. (Vapour or steam function model only)

When the cartridge is cracked or broken, do not use it and contact your nearest service center. (Vapour or steam function model only)

This oven has been designed only for the cooking of household foods.

During use, the oven interior surfaces become hot enough to cause burns. Do not touch heating elements or interior surfaces of the oven until they have had time to cool.

Never store flammable materials in the oven.

The oven surfaces become hot when the appliance is operated at a high temperature for an extended period of time.

When cooking, take care when opening the oven door as hot air and steam can escape rapidly.

When cooking dishes that contain alcohol, the alcohol may evaporate due to the high temperatures and the Vapour can catch fire if it comes into contact with a hot part of the oven.

For your safety, do not use high-pressure water cleaners or steam jet cleaners.

Children should be kept at a safe distance when the oven is in use.

Frozen foods such as pizzas should be cooked on the big grid. If the baking tray is used, it may become deformed due to the great variation in temperatures.

Do not pour water into the bottom of the oven when it is hot. This could cause damage to the enamel surface.

The oven door must be closed during cooking.

Do not line the bottom of the oven with aluminum foil and do not place any baking trays or tins on it. The aluminum foil blocks the heat, which may result in damage to the enamel surfaces and cause poor cooking results.

Fruit juices will leave stains, which can become permanent on the enamel surfaces of the oven.

When cooking very moist cakes, use the deep pan.

Do not rest bakeware on the open oven door.

Keep children away from the door when opening or closing it as they may bump themselves on the door or catch their fingers in the door.

Do not step, lean, sit or place heavy items on the door.

Do not open the door with unnecessarily strong force.

**WARNING**: Do not disconnect the appliance from the main power supply even after the cooking process is completed.

**WARNING**: Do not leave the door open while oven is cooking.

## Auto energy saving function

- If no user input is made for a certain time while the appliance is operating, the appliance stops operation and goes to Standby state.

# Installation

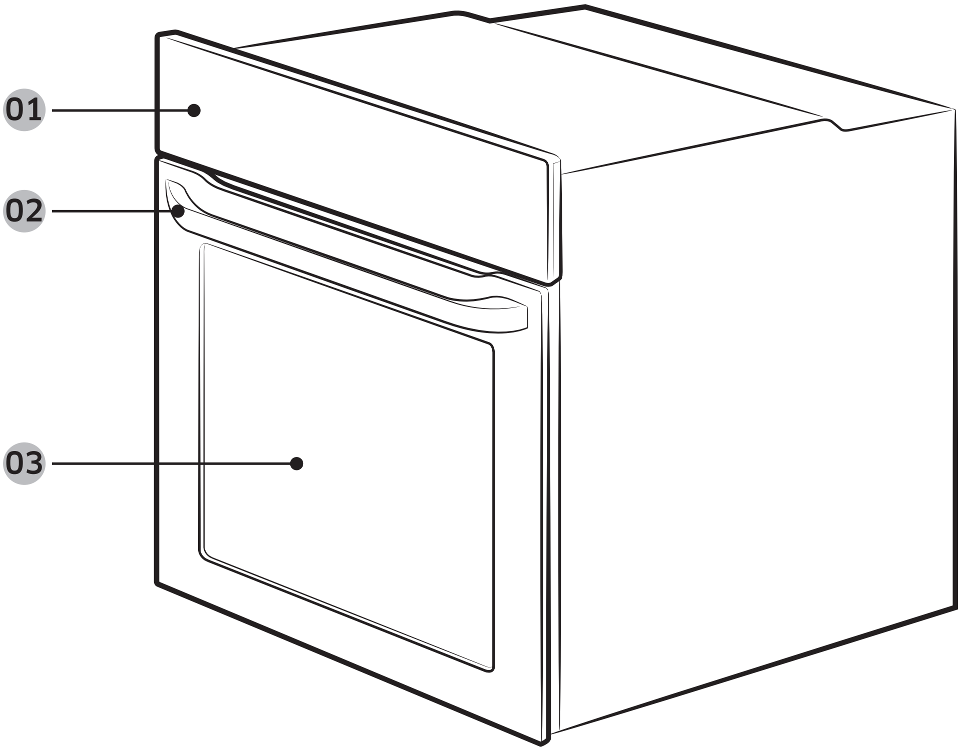
**⚠ WARNING**

This oven must be installed by a qualified technician. The installer is responsible for connecting the oven to the main power, while observing the relevant safety regulations of your area.

## What's included

Make sure all parts and accessories are included in the product package. If you have a problem with the oven or accessories, contact a local Samsung customer centre or the retailer.

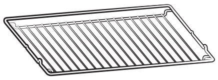
### Oven at a glance



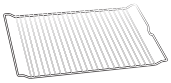
| | | |
|---|---|---|
| **01** Control panel | **02** Door handle | **03** Door |

## Accessories

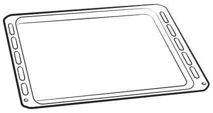
The oven comes with different accessories that help you prepare different types of food.



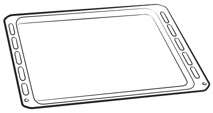
Wire rack



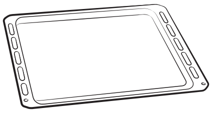
Wire rack insert *



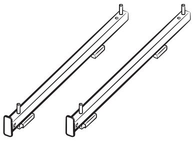
Baking tray *



Universal tray *



Extra-deep tray *

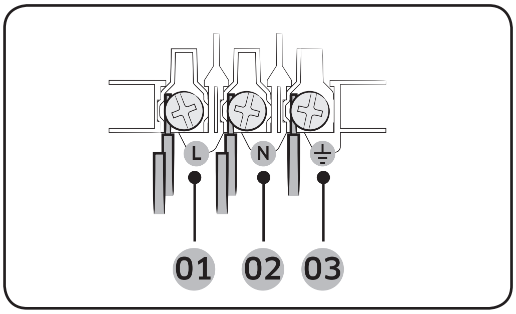


Telescopic rail *

**NOTE**

Availability of accessories with an asterisk (*) depends on the oven model.

## Power connection



**01** BROWN or BLACK
**02** BLUE or WHITE
**03** YELLOW and GREEN

Plug the oven into an electrical socket. If a plug-type socket is not available due to allowable current limitations, use a multi-pole isolator switch (with at least 3 mm spacing in-between) in order to meet safety regulations. Use a power cord of sufficient length that supports the specification H05 RR-F or H05 VV-F, min. 1.5~2.5 mm².

| Rated current(A) | Minimum cross-sectional area |
|---|---|
| 10 < A ≤ 16 | 1.5 mm² |
| 16 < A ≤ 25 | 2.5 mm² |

Check the output specifications on the label attached to the oven.
Open the rear cover of the oven using a screwdriver, and remove the screws on the cord clamp. Then, connect the power lines to the relevant connection terminals.
The (⏚)-terminal is designed for earthgrounding. First connect the yellow and green lines (earthgrounding), which must be longer than the others. If you use a plug-type socket, the plug must remain accessible after the oven is installed. Samsung is not responsible for accidents caused by missing or faulty earthgrounding.

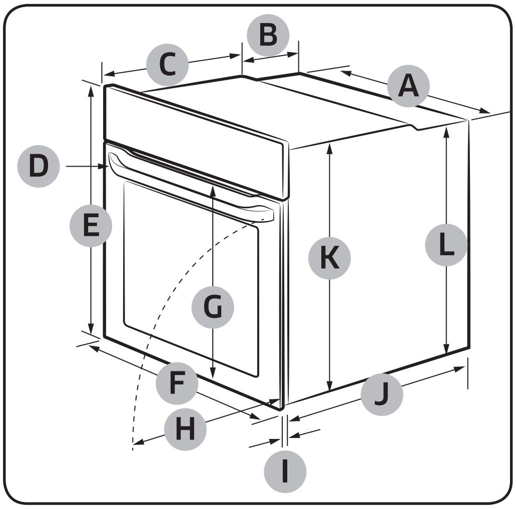
**⚠ WARNING**

Do not step on or twist the wires during installation, and keep them away from heat-emitting parts of the oven.

## Cabinet mount

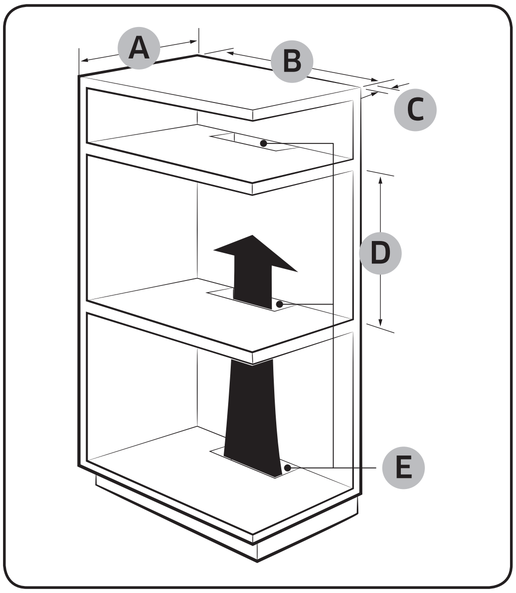
If installing the oven in a built-in cabinet, the cabinet must have its plastic surfaces and adhesive parts resistant up to 90 °C, and adjacent furniture must be resistant up to 75 °C. Samsung is not responsible for damage to furniture from the oven's heat emission.
The oven must be properly ventilated. For ventilation, leave a gap of about 50 mm between the lower shelf of the cabinet and the supporting wall. If you install the oven under a cooktop, follow the cooktop's installation instructions.

Required Dimensions for Installation



Oven (mm)

| | | | |
|---|---|---|---|
| **A** | 560 | **G** | Max. 506 |
| **B** | 175 | **H** | Max. 494 |
| **C** | 370 | **I** | 21 |
| **D** | Max. 50 | **J** | 545 |
| **E** | 595 | **K** | 572 |
| **F** | 595 | **L** | 550 |

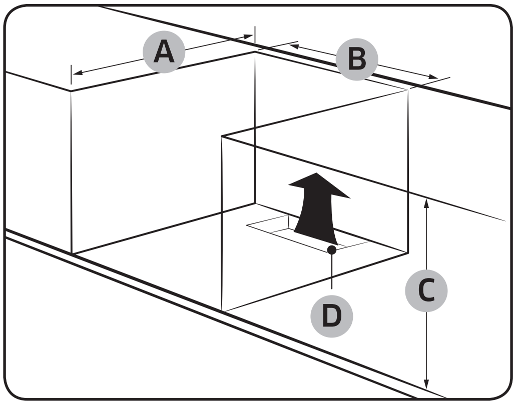


Built-in cabinet (mm)

| | |
|---|---|
| **A** | Min. 550 |
| **B** | Min. 560 |
| **C** | Min. 50 |
| **D** | Min. 590 - Max. 600 |
| **E** | Min 460 x Min. 50 |

**NOTE**

The built-in cabinet must have vents **(E)** to ventilate heat and circulate the air.



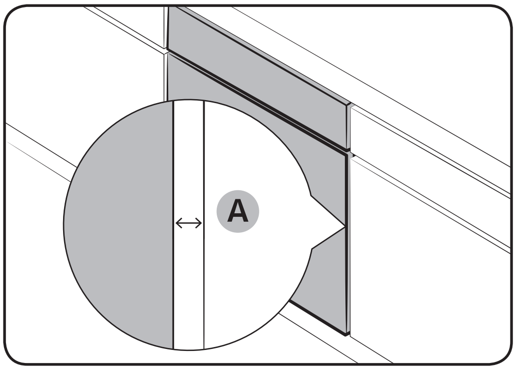
Under-sink cabinet (mm)

| | |
|---|---|
| **A** | Min. 550 |
| **B** | Min. 560 |
| **C** | Min. 600 |
| **D** | Min 460 x Min. 50 |

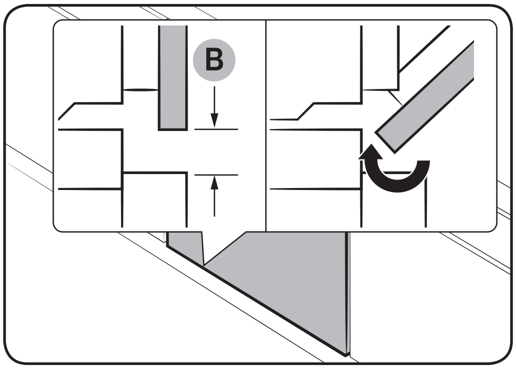
**NOTE**

The built-in cabinet must have vents **(D)** to ventilate heat and circulate the air.

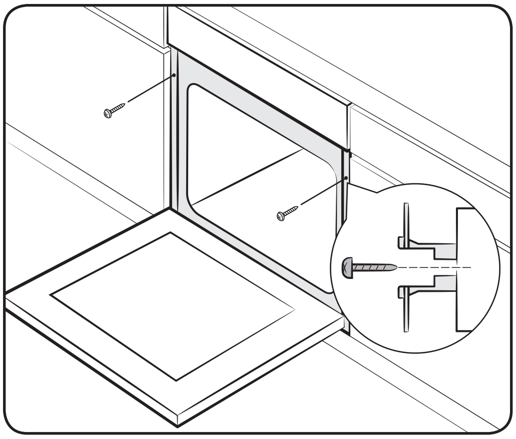
Mounting the oven



Make sure to leave a gap **(A)** of at least 5 mm between the oven and each side of the cabinet.



Secure at least 3 mm of gap **(B)** so that the door opens and closes smoothly.



Fit the oven into the cabinet and fix the oven firmly on both sides using 2 screws.

After installation is complete, remove the protective film, tape, and other packing material, and take out the provided accessories from inside the oven. To remove the oven from the cabinet, first disconnect power to the oven and remove 2 screws on both sides of the oven.

**⚠ WARNING**

The oven requires ventilation for normal operation. Do not block the vents under any circumstance.

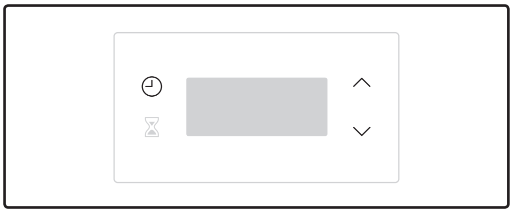
**NOTE**

The actual appearance of the oven may differ with the model.

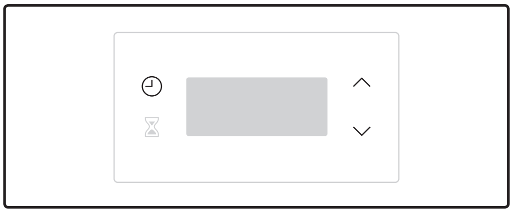
# Before you start

## Initial settings

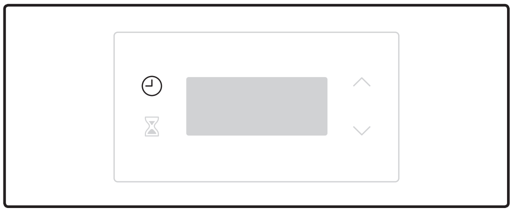
When you power on the oven for the first time, the default time of "12:00" appears on the display where the hour element ("12") blinks. Follow the steps below to set the current time.



**1.** Use the ∧ / ∨ buttons to set the hour, and then press ◷. The minute element blinks.



**2.** Use the ∧ / ∨ buttons to set the minute, and then press ◷.



To change the current time after this initial setting, hold down ◷ for 3 seconds and follow the above steps.

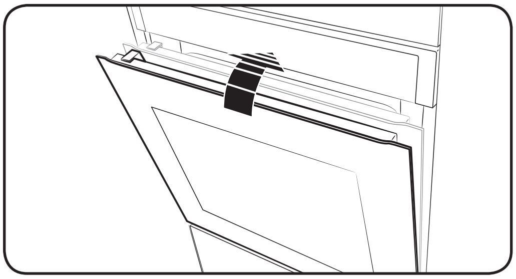
## New oven smell

Before using the oven for the first time, clean inside the oven to remove the new oven smell.

1. Remove all accessories from inside the oven.
2. Run the oven with Convection 200 °C or Conventional 200 °C for an hour. This will burn any remaining production substances in the oven.
3. When complete, turn off the oven.

## Soft Closing Door (Gentle, Safe, and Silent)

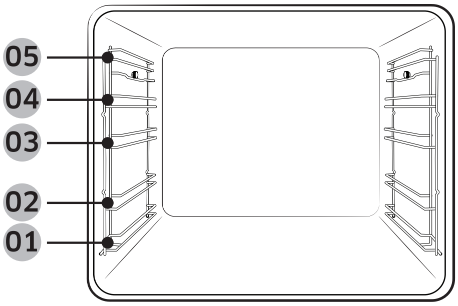
The Samsung Built-in Oven features a soft closing door that gently, safely, and silently closes. When closing the door, the specially designed hinges catch the door a few centimetres before the final position. This is the perfect touch for added comfort, allowing the door to be closed silently and gently. (Availability of this feature depends on the oven model.)



The door starts to be closed softly at about 15 degrees and completely closed within approx. 5 seconds.

## Accessories

For first time use, clean the accessories thoroughly with warm water, detergent and a soft clean cloth.



| | |
|---|---|
| **01** Level 1 | **02** Level 2 |
| **03** Level 3 | **04** Level 4 |
| **05** Level 5 | |

- Insert the accessory to the correct position inside of the oven.
- Allow at least a 1 cm space from the accessory and the bottom of the oven, and from any other accessory.
- Take caution in removing cookware and/or accessories out of the oven. Hot meals or accessories can cause burns.
- The accessories may be deformed while they are gaining heat. Once they have cooled down, they will recover their original appearance and performance.

# Before you start

Basic use

For better cooking experience, familiarise yourself with how to use each accessory.

| | |
|---|---|
| Wire rack | The wire rack is designed for grilling and roasting. Insert the wire rack into position with the protruding parts (stoppers on both sides) towards the front |
| Wire rack insert * | The wire rack insert is used with the tray, and prevents liquid from dropping onto the bottom of the oven. |
| Baking tray * | The baking tray (depth: 20 mm) is used to bake cakes, cookies, and other pastries. Put the slanted side to the front. |
| Universal tray * | The universal tray (depth : 30 mm) is used for cooking and roasting. Use the wire-tray insert to prevent liquid from dropping onto the bottom of the oven.<br>Put the slanted side to the front. |
| Extra-deep tray * | The extra-deep tray (depth: 50 mm) is used for roasting with or without the wire-tray insert. Put the slanted side to the front. |
| Telescopic rails * | Use the telescopic rail plate to insert the tray as follows:<br>**1.** Stretch the rail plate out from the oven.<br>**2.** Put the tray on the rail plate and slide the rail plate into the oven.<br>**3.** Close the oven door. |

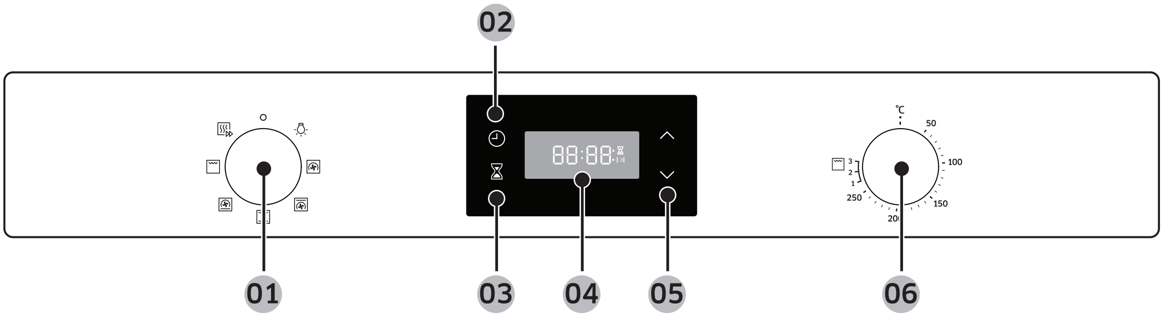
**NOTE**

Availability of accessories with an asterisk (*) depends on the oven model.

# Operations

## Control panel

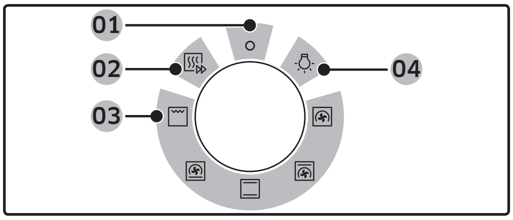
The front panel comes in a wide range of materials and colours. For improved quality, the actual appearance of the oven is subject to change without notice.



| | |
|---|---|
| **01** Mode selector | Turn to select a cooking mode or function. |
| **02** Cooking Time/ Clock | Press to set the cooking time.<br>Press and hold for 3 seconds to set the current time. |
| **03** Timer | Timer helps you check the time or operating duration while cooking. |
| **04** Display | Shows time information or a brief description of the selected mode. |
| **05** Up / Down | Use to adjust the setting value for clock or timer settings. |
| **06** Value dial | Use the value dial to set the temperature or power level for grilling. |

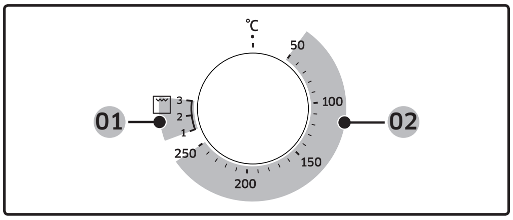
**NOTE**

Tapping on the display while wearing plastic or oven gloves may not operate properly.



Mode selector

**01** Off
**02** Fast preheat
**03** Cooking modes
**04** Oven light



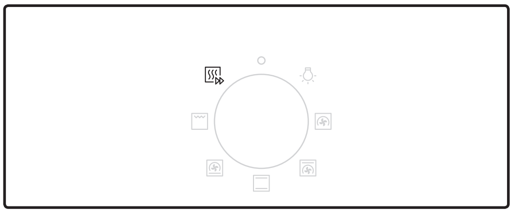
Value dial

**01** Power level for grilling
**02** Termperature range

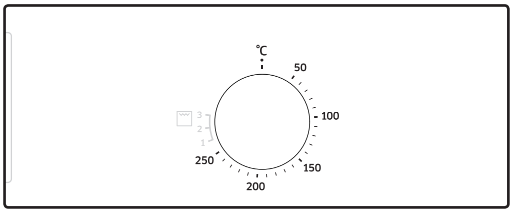
# Operations

## Fast preheat

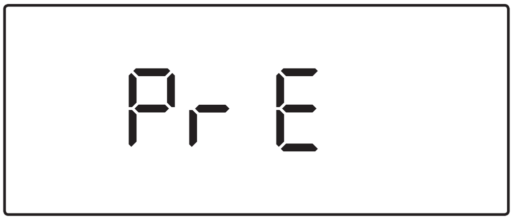
Optionally, you can fast preheat the oven. This will significantly shorten your waiting time until the preheating is done. To do this, follow the steps below.



1. Turn the mode selector to select ▧.



2. Turn the value dial to set a desired temperature within the temperature range.

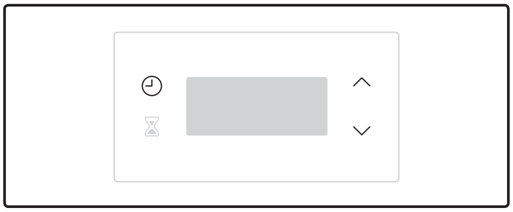


The oven starts preheating until the internal temperature reaches the target temperature. When complete, make sure to switch back to the selected mode.

**NOTE**

Preheating is not necessary for Grill mode.

## Cooking time

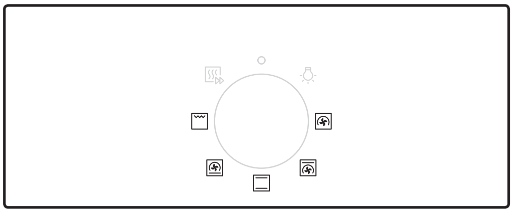


1. Press ◷.
2. Use the ∧ / ∨ buttons to set the cooking time, and then press ◷.

**NOTE**

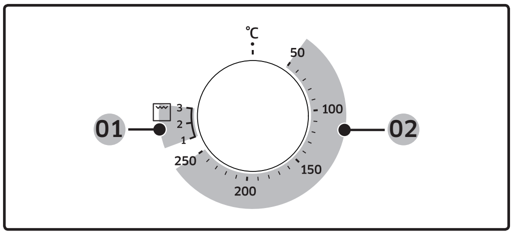
If you want to clear the cooking time, press ◷, and then set the time to 0:00.

## Cooking modes



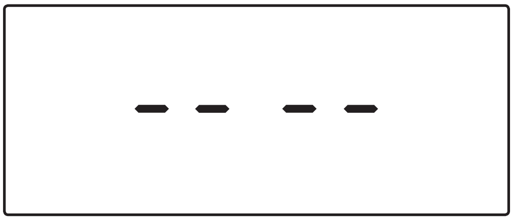
It is recommended to insert food in the oven after preheating is complete. This will help obtain best result.

1. Turn the mode selector to choose a cooking mode.



2. Turn the value dial to set a desired temperature within the temperature range. For Grill mode, select a power level instead.

**01** Grill mode
**02** Cooking modes except for Grill



**NOTE**

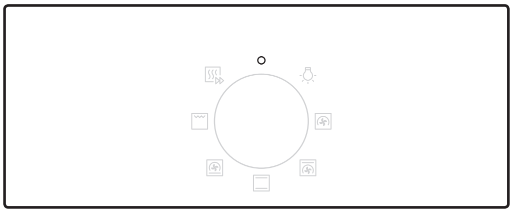
If you select the Grill function and set the temperature between 50 °C and 250 °C, or if you select Normal Cooking mode and set the temperature between Grill 1 and 3, you are asked to reset the temperature with message(as shown on the left) and a beep. The exact temperature inside the oven can be measured with authorized thermometer and method defined by an authorized institution. Using other thermometers may cause a measuring error.

| Mode | | Suggested temperature (°C) | Instructions |
|---|---|---|---|
| | Convection | 170 | The rear heating element generates heat, which is evenly distributed by the convection fan. Use this mode for baking and roasting on different levels at the same time. |

# Operations

| Mode | | Suggested temperature (°C) | Instructions |
|---|---|---|---|
| | Conventional | 200 | The heat is generated from the top and bottom heating elements. This function should be used for standard baking and roasting for most types of dishes. |
| | Top heat + convection | 190 | The top heating element generates heat, which is evenly distributed by the convection fan. Use this mode for roasting that requires a crispy top (for example, meat or lasagne). |
| | Bottom heat + convection | 190 | The bottom heating element generates heat, which is evenly distributed by the convection fan. Use this mode for pizza, bread, or cake. |
| | Large grill | Level 2 | The large-area grill emits heat. Use this mode for browning the tops of food (for example, meat, lasagne, or gratin). |

## To stop cooking

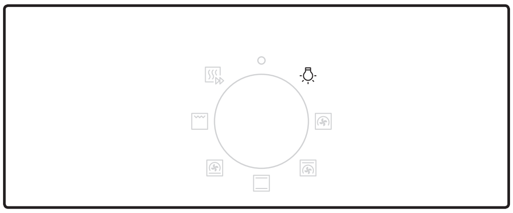


While cooking is in process, turn the mode selector to select ○.

## Convenience

### Oven light

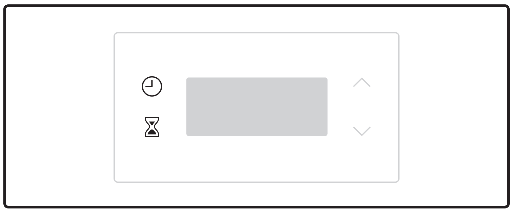
The oven light turns on automatically when the oven starts operation.



To turn on the oven light without activating oven operations, simple turn the mode selector to 💡.

### Child lock

To prevent accidents, Child lock disables all controls. But you can switch off by turning the mode selector to off.



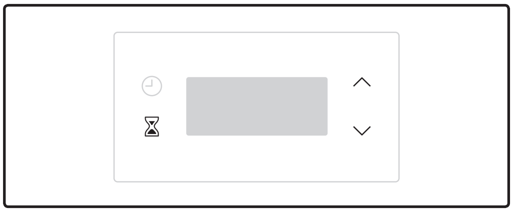
Hold down the 🕘 and ⌛ buttons simultaneously for 3 seconds to activate, or hold down for 3 seconds again to deactivate the lock on the control panel.

**NOTE**

When Child lock is activated, “L” apears on the display.

### Timer

Timer helps you check the time or operating duration while cooking.



1. Press ⌛.
2. Use the ∧ / ∨ buttons to set the time, and then press ⌛.

**NOTE**

If you want to cancel the timer operation, press ⌛, and then set the time to 0:00.

# Cooking Smart

## Manual cooking

**⚠ WARNING on acrylamide**

Acrylamide produced while baking starch-contained food such as potato chips, French fries, and bread may cause health problems. It is recommended to cook these foods at low temperatures and avoid overcooking, heavy crisping, or burning.

**NOTE**

- Pre-heating is recommended for all cooking modes unless otherwise specified in the cooking guide.
- When using Eco Grill, put food in the centre of the accessory tray.

**Accessory tips**

Your oven comes with a different number or kind of accessories. You may find that some accessories are missing from the table below. However, even if you are not provided with the exact accessories specified in this cooking guide, you can follow along with what you already have, and achieve the same results.

- The Baking tray and the Universal tray are interchangeable.
- When cooking oily foods, it is recommended to put a tray under the Wire rack to collect oil residue. If you are provided with the Wire rack insert, you can use it together with the tray.
- If you are provided with the Universal tray or Extra deep tray, or both, it is better to use whichever is deeper for cooking oily foods.

**Baking**

We recommend to preheat the oven for best results.

| Food | Accessory | Level | Type of heating | Temp. (℃) | Time (min.) |
|---|---|---|---|---|---|
| Sponge cake | Wire rack, Ø 25-26 cm tin | 2 | ⊛ | 160-170 | 35-40 |
| Marble cake | Wire rack, Gugelhopf tin | 3 | ⊟ | 175-185 | 50-60 |
| Tart | Wire rack, Ø 20 cm tart tin | 3 | ⊛ | 190-200 | 50-60 |
| Yeast cake on tray with fruits and crumbles | Universal tray | 2 | ⊟ | 160-180 | 40-50 |

| Food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Fruit crumble | Wire rack, 22-24 cm oven dish | 3 | ⊛ | 170-180 | 25-30 |
| Scones | Universal tray | 3 | ⊛ | 180-190 | 30-35 |
| Lasagne | Wire rack, 22-24 cm oven dish | 3 | ⊛ | 190-200 | 25-30 |
| Meringues | Universal tray | 3 | ⊛ | 80-100 | 100-150 |
| Soufflé | Wire rack, soufflé cups | 3 | ⊛ | 170-180 | 20-25 |
| Apple yeast tray cake | Universal tray | 3 | ⊛ | 150-170 | 60-70 |
| Homemade pizza, 1-1.2 kg | Universal tray | 2 | ⊜ | 190-210 | 10-15 |
| Frozen puff pastry, filled | Universal tray | 2 | ⊜ | 180-200 | 20-25 |
| Quiche | Wire rack, 22-24 cm oven dish | 2 | ⊜ | 180-190 | 25-35 |
| Apple pie | Wire rack, Ø 20 cm tin | 2 | ⊜ | 160-170 | 65-75 |
| Chilled pizza | Universal tray | 3 | ⊜ | 180-200 | 5-10 |

**Roasting**

| Food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Meat(Beef/Pork/Lamb) | | | | | |
| Sirloin of beef, 1 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊛ | 160-180 | 50-70 |
| Boned loin of veal, 1.5 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊛ | 160-180 | 90-120 |

| Food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Pork roast, 1 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊜ | 200-210 | 50-60 |
| Joint of pork, 1 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊛ | 160-180 | 100-120 |
| Leg of lamb on the bone, 1 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊛ | 170-180 | 100-120 |
| Poultry(Chicken/Duck/Turkey) | | | | | |
| Chicken, Whole, 1.2 kg* | Wire rack +<br>Universal tray (to catch drippings) | 3<br>1 | ⊜ | 205 | 80-100 |
| Chicken pieces | Wire rack +<br>Universal tray | 3<br>1 | ⊜ | 200-220 | 25-35 |
| Duck breast | Wire rack +<br>Universal tray | 3<br>1 | ⊜ | 180-200 | 20-30 |
| Small turkey, Whole, 5 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊛ | 180-200 | 120-150 |
| Vegetables | | | | | |
| Vegetables, 0.5 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊜ | 220-230 | 15-20 |
| Baked potato halves, 0.5 kg | Wire rack +<br>Universal tray | 3<br>1 | ⊛ | 200 | 45-50 |
| Fish | | | | | |
| Fish fillet, baked | Wire rack +<br>Universal tray | 3<br>1 | ⊜ | 200-230 | 10-15 |
| Roast fish | Wire rack+<br>Universal tray | 3<br>1 | ⊜ | 180-200 | 30-40 |

* Turnover after half of time.

**Grilling**

We recommend preheat the oven using large grill mode. Turn over after half of time.

| Food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Bread | | | | | |
| Toast | Wire rack | 5 | 〰 | 270-300 | 2-4 |
| Cheese toast | Universal tray | 4 | 〰 | 200 | 4-8 |
| Beef | | | | | |
| Steak* | Wire rack +<br>Universal tray | 4<br>1 | 〰 | 240-250 | 15-20 |
| Burgers* | Wire rack +<br>Universal tray | 4<br>1 | 〰 | 250-270 | 13-18 |
| Pork | | | | | |
| Pork chops | Wire rack +<br>Universal tray | 4<br>1 | 〰 | 250-270 | 15-20 |
| Sausages | Wire rack +<br>Universal tray | 4<br>1 | 〰 | 260-270 | 10-15 |
| Poultry | | | | | |
| Chicken, breast | Wire rack +<br>Universal tray | 4<br>1 | 〰 | 230-240 | 30-35 |
| Chicken, drumstick | Wire rack +<br>Universal tray | 4<br>1 | 〰 | 230-240 | 25-30 |

* Turnover after $^{2}/_{3}$ of the cooking time.

**Frozen ready-meal**

| Food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Frozen pizza, 0.4-0.6 kg | Wire rack | 3 | ⊛ | 200-220 | 15-25 |
| Frozen lasagne | Wire rack | 3 | ▁ | 180-200 | 45-50 |

| Food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Frozen oven chips | Universal tray | 3 | ⊛ | 220-225 | 20-25 |
| Frozen croquettes | Universal tray | 3 | ⊛ | 220-230 | 25-30 |

## Test Dishes

According to standard EN 60350-1

**1. Baking**

The recommendations for baking refer to a preheated oven. Do not use the fast preheat function. Always put trays the slanted side to the door front.

| Type of food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Small cakes | Universal tray | 3 | ⊟ | 165 | 25-30 |
| | | 3 | ⊛ | 165 | 25-30 |
| | | 1+4 | ⊛ | 155 | 35-40 |
| Shortbread | Universal tray | 1+4 | ⊛ | 140 | 32-37 |
| Fatless sponge cake | Wire rack + Spring form cake tin (Dark coated, ø 26 cm) | 2 | ⊟ | 160 | 35-40 |
| | | 2 | ⊛ | 160 | 35-40 |
| | | 1+4 | ⊛ | 155 | 45-50 |

| Type of food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Apple pie | Wire rack + 2 Spring form cake tins * (Dark coated, ø 20 cm) | 1 placed diagonally | ▭ | 160 | 70-80 |
|  | Universal tray + Wire rack + 2 Spring form cake tins ** (Dark coated, ø 20 cm) | 1+3 | ⊛ | 160 | 80-90 |

* Two cakes are arranged on the grid at the back left and at the front right.

** Two cakes are arranged in the center on top of each other.

### 2. Grilling

Preheat the empty oven for 5 minutes using Large Grill function.

| Type of food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| White bread toast | Wire rack | 5 | 〰 | Max | 1-2 |
| Beef burgers* (12 ea) | Wire rack +<br>Universal tray (to catch drippings) | 4<br>1 | 〰 | 3 | 1st 15-18<br>2nd 5-8 |

* Turn over after 2/3 of the cooking time.

### 3. Roasting

| Type of food | Accessory | Level | Type of heating | Temp. (°C) | Time (min.) |
|---|---|---|---|---|---|
| Whole chicken | Wire rack +<br>Universal tray (to catch drippings) | 3<br>1 | ⊛ | 205 | 80-100 |

* Turnover after half of time.

# Maintenance

## Cleaning

**⚠ WARNING**

- Make sure the oven and accessories are cool before cleaning.
- Do not use abrasive cleaning agents, hard brushes, scouring pads or cloths, steel wool, knives or any other abrasive materials.

### Oven interior

- For cleaning the interior of the oven, use a clean cloth and a mild cleaning agent or warm soapy water.
- Do not hand-clean the door seal.
- To avoid damaging the enamelled oven surfaces, only use standard oven cleaners.
- To remove stubborn soils, use a special oven cleaner.

### Oven exterior

For cleaning the exterior of the oven such as the oven door, handle, and display, use a clean cloth and a mild cleaning detergent or warm soapy water, and dry with a kitchen roll or dry towel.
Grease and dirt can remain, especially around the handle because of the hot air coming from inside. It is recommended to clean the handle after each use.

### Accessories

Wash the accessories after every use, and dry it with a tea towel. To remove stubborn impurities, soak the used accessories in warm soapy water for about 30 minutes before washing.

### Catalytic enamel surface (applicable models only)

The removable parts are coated with dark grey catalytic enamel. They can be soiled with oil and fat spattered by the circulating air during convection heating. However, these impurities burn off at oven temperatures of 200 °C or above.

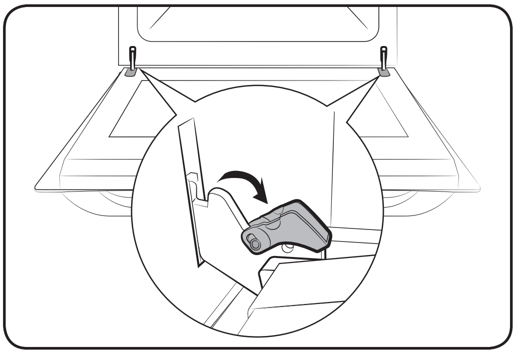
1. Remove all accessories from the oven.
2. Clean the interior of the oven.
3. Select Convection mode with max temperature, and run the cycle for an hour.

## Door

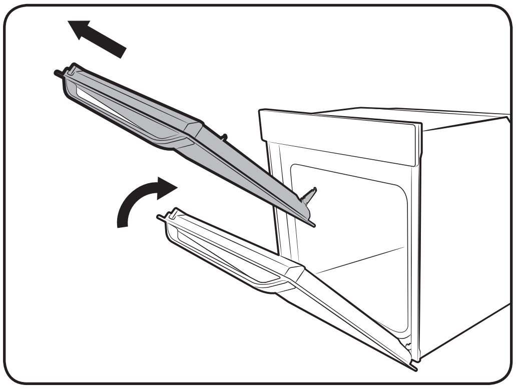
Do not remove the oven door unless for cleaning purposes. To remove the door for cleaning, follow these instructions.

**WARNING**

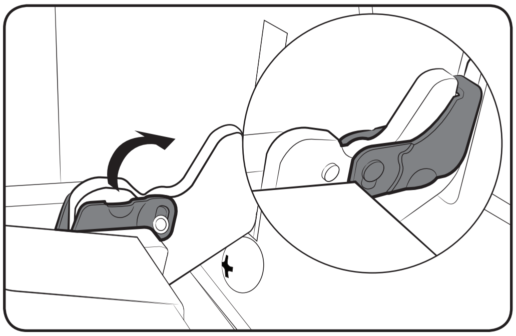
The oven door is heavy.



1. Open the door and flip open the clips at both hinges.



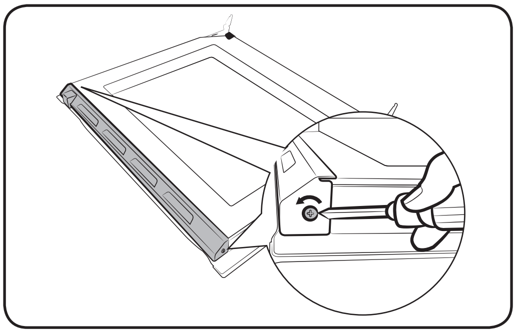
2. Close the door approximately 70°. Hold the oven door by the sides using both hands, and lift and pull upwards until the hinges are removed.
3. Clean the door with soapy water and a clean cloth.



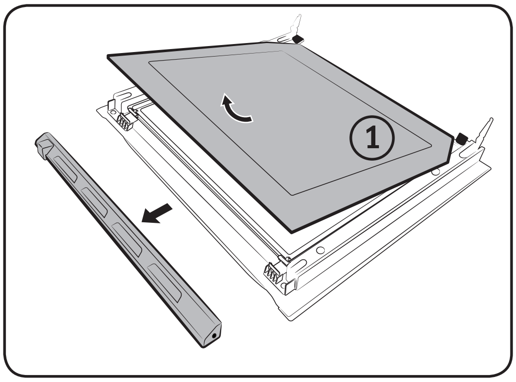
4. When done, follow steps 1 to 2 above in the reverse order to reinstall the door. Make sure the clips are hinged on both sides.

### Door glass

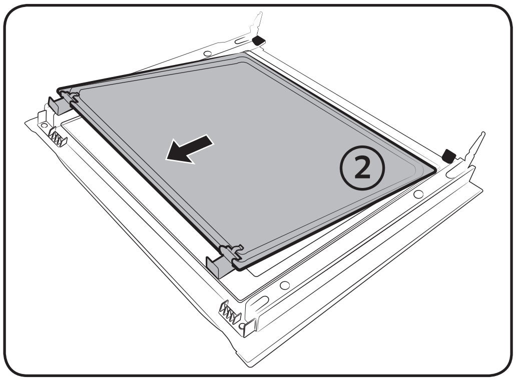
Depending on the model, the oven door is equipped with 3-4 sheets of glass placed against each other. Do not remove the door glass unless for cleaning purposes. To remove the door glass for cleaning, follow these instructions.



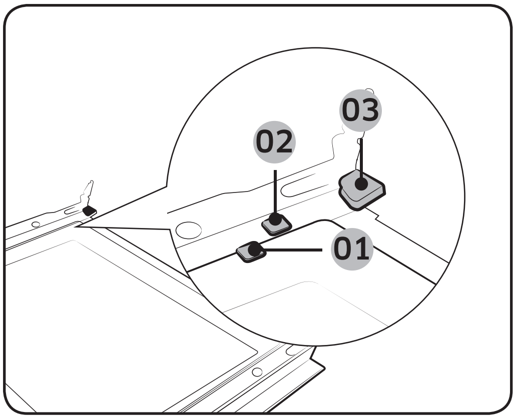
1. Use a screwdriver to remove the screws on the left and right sides.



2. Detach the coverings in the arrow directions
3. Remove the first sheet from the door.

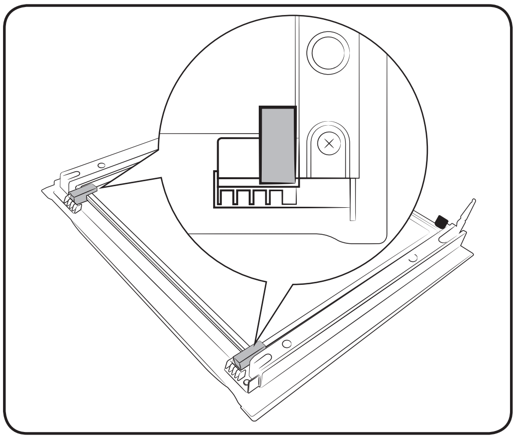


4. Remove the second sheet from the door in the arrow direction.
5. Clean the glass with soapy water and a clean cloth.



**01** Support clip 1
**02** Support clip 2
**03** Support clip 3

6. When done, reinsert the sheets as follows:
    - Insert sheet 2 between support clip 1 and 2, and sheet 1 into support clip 3 in this order.



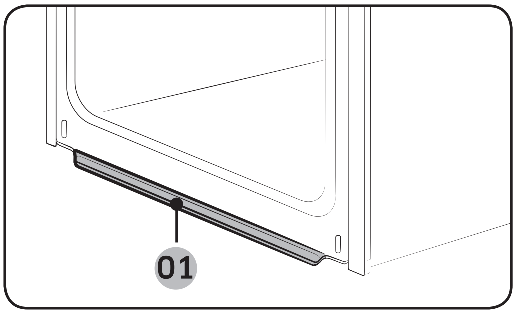
7. Check if the glass rubbers fit into and secure the glass sheet properly.
8. Follow steps 1-2 above in the reverse order to reinstall the door.

**⚠ WARNING**

To prevent heat leaks, make sure you propery reinsert the glass sheets.

# Maintenance

## Water collector



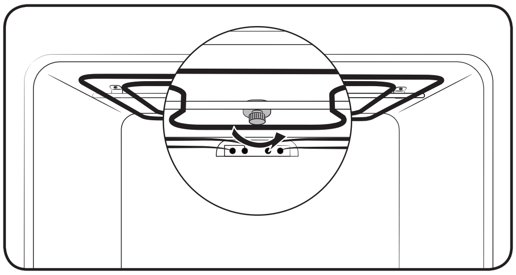
**01** Water collector

The water collector collects not only excess moisture from cooking but also food residue. Regularly empty and clean the water collector.

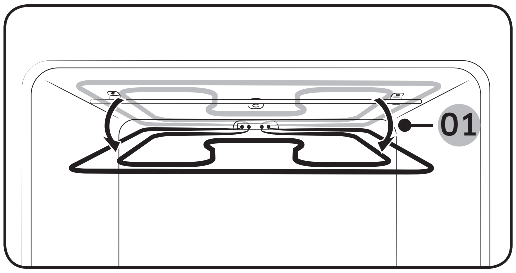
⚠ **WARNING**

If you encounter a water leak from the water collector, contact us at a local Samsung service center.

## Ceiling (applicable models only)

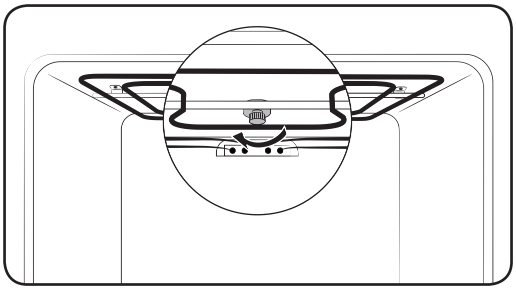


1. Put down the grill heater. For this, turn the circular nut anticlockwise while holding the grill heater. The grill heater is not a removable part. Do not force the grill heater down.



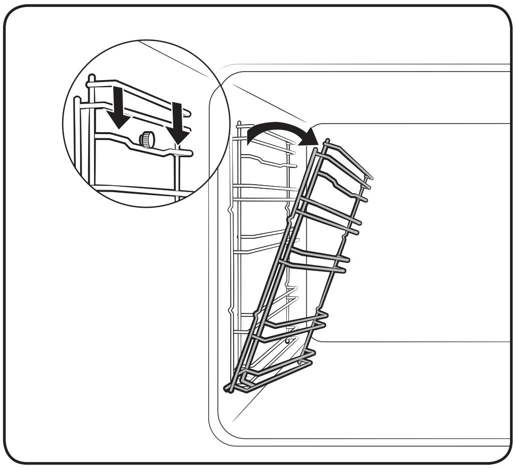
**01** Approx. 12 º

2. Clean the ceiling of the oven with soapy water and a clean cloth.

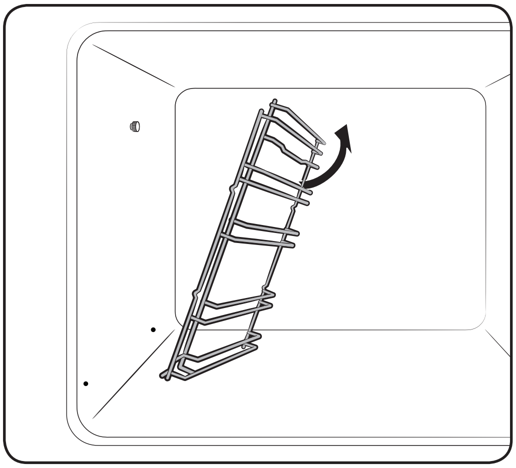


3. When done, put the grill heater back and turn the circular nut clockwise.

### Side runners (applicable models only)



1. Press the top line of the left side runner, and lower by approximately 45 º.

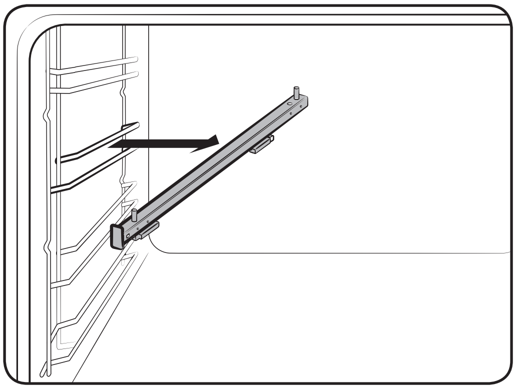


2. Pull and remove the bottom line of the left side runner.
3. Remove the right side runner in the same way.
4. Clean both side runners.
5. When done, follow steps 1 to 2 above in the reverse order to reinsert the side runners.

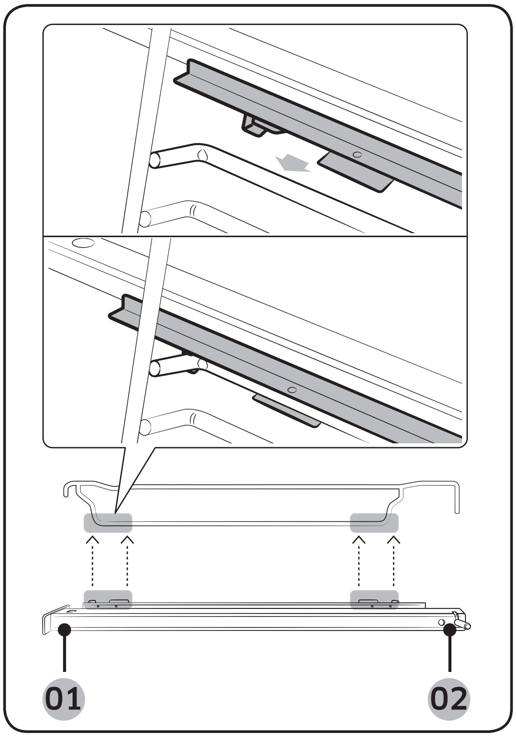
**NOTE**

The oven operates without the side runners and racks in position.

### Telescopic rails (applicable models only)



1. On the left Side runner, gently press the upper side of the rail to remove in the arrow direction.
2. Repeat the above step on the right Side runner to remove the right rail.
3. Clean the left and right Telescopic rails with soapy water and a cloth.



**01** Front
**02** Rear

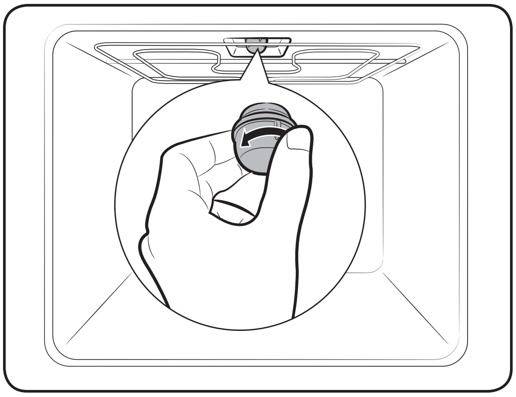
4. When cleaning is complete, reinsert both Telescopic rails by repeating steps 1-2 above in the reverse order.
   Make sure the front and rear clips of the rail fit into the Side runner.

**NOTE**

It is recommended to insert the Telescopic rail into level 3 on the Side runner.

## Replacement

### Bulbs



1. Remove the glass cap by turning anti-clockwise.
2. Replace the oven light.
3. Clean the glass cap.
4. When done, follow step 1 above in the reverse order to reinsert the glass cap.

**⚠ WARNING**

- Before replacing a bulb, turn off the oven and unplug the power cord.
- Use only 25-40 W/220-240 V, 300 °C heat-resistant bulbs. You can purchase approved bulbs at a local Samsung service center.
- Always use a dry cloth when handling a halogen bulb. This is to prevent the bulb from being tampered with fingerprints or sweat, resulting in a shortened lifecycle.

# Troubleshooting

## Checkpoints

If you encounter a problem with the oven, first check the table below and try the suggestions. If the problem continues, contact a local Samsung service centre.

| Problem | Cause | Action |
|---|---|---|
| The buttons cannot be pressed properly. | • If there is foreign matter caught between the buttons<br>• Touch model: if there is moisture on the exterior<br>• If the lock function is set | • Remove the foreign matter and try again.<br>• Remove the moisture and try again.<br>• Check whether the lock function is set. |
| The time is not displayed. | • If there is no power supplied | • Check whether there is power supplied. |
| The oven does not work. | • If there is no power supplied | • Check whether there is power supplied. |
| The oven stops while in operation. | • If it is unplugged from the power socket | • Reconnect the power. |
| The power turns off during operation. | • If continuous cooking takes a long time<br>• If the cooling fan does not work<br>• If the oven is installed in a place without good ventilation<br>• When using several power plugs in the same socket | • After cooking for a long time, let the oven cool.<br>• Listen for the sound of the cooling fan.<br>• Keep the gaps specified in the product installation guide.<br>• Use a single plug. |
| There is no power to the oven. | • If there is no power supplied | • Check whether there is power supplied. |
| The oven exterior is too hot during operation. | • If the oven is installed in a place without good ventilation | • Keep the gaps specified in the product installation guide. |
| The door cannot be opened properly. | • If there is food residue stuck between the door and product interior | • Clean the oven well and then open the door again. |

| Problem | Cause | Action |
|---|---|---|
| The interior light is dim or does not turn on. | • If the lamp turns on and then off<br>• If the lamp is covered by foreign matter during cooking | • The lamp automatically turns off after a certain amount of time to save power. You can turn it on again by pressing the lamp button.<br>• Clean the inside of the oven and then check. |
| Electric shock occurs on the oven. | • If the power supply is not properly grounded<br>• If you are using a socket without grounding | • Check whether the power supply is properly grounded. |
| There is water dripping. | • There may be water or steam in some cases depending on the food. This is not a product malfunction. | • Cool the oven and then wipe with a dry dish towel. |
| There is steam through a crack in the door. | | |
| There is water remaining in the oven. | | |
| The brightness inside the oven varies. | • The brightness changes depending on power output changes. | • Power output changes during cooking are not malfunctions, so there is no need to worry. |
| Cooking is finished, but the cooling fan is still running. | • The fan automatically runs for a certain amount of time to ventilate inside the oven. | • This is not a product malfunction, so there is no need to worry. |
| The oven does not heat. | • If the door is open<br>• If oven controls are not correctly set<br>• If the household fuse has been blown or the circuit breaker has operated | • Close the door and restart.<br>• Refer to the chapter on oven operation and reset the oven.<br>• Replace the fuse or reset the circuit. If it happens repeatedly, call an electrician. |

# Troubleshooting

| Problem | Cause | Action |
|---|---|---|
| Smoke comes out during operation. | • During initial operation<br>• If there is food on the heater | • Smoke may come from the heater when you first use the oven. This is not a malfunction, and if you run the oven 2-3 times, it should stop happening.<br>• Let the oven cool sufficiently and remove the food from the heater. |
| There is a burning or plastic smell when using the oven. | • If using plastic or other containers that are not heat-resistant | • Use glass containers suitable for hot temperatures. |
| The oven does not cook properly. | • If the door is often opened during cooking | • Do not frequently open the door unless you are cooking things that need to be turned. If you open the door often, the interior temperature will be lower and this may affect the results of your cooking. |

## Information codes

If the oven fails to operate, you may see an information code on the display. Check the table below and try the suggestions.

| Code | Meaning | Action |
|---|---|---|
| **C-20** | Sensor malfunctions | Turn off the oven and then restart.<br>If the problem continues, turn off all power for 30 seconds or more and then reconnect.<br>If the problem is not fixed, please contact a service centre. |
| **C-21** | | |
| **C-22** | | |
| **C-d0** | Button problem<br>Occurs when a button is pressed and held for a period of time. | Clean the buttons and make sure there is no water on/around them. Turn off the oven and try again. If the problem continues, contact a local Samsung service centre. |
| **S-01** | Safety shutoff<br>Oven has continued operating at a set temperature for an extended time.<br>• Under 105 °C - 16 hours<br>• From 105 °C to 240 °C - 8 hours<br>• From 245 °C to Max - 4 hours | This is not a system failure. Turn off the oven and remove food. Then, try again normally. |

# Memo

# Memo

QUESTIONS OR COMMENTS?

| COUNTRY | CALL | OR VISIT US ONLINE AT |
|---|---|---|
| AUSTRALIA | 1300 362 603 | www.samsung.com/au/support |
| NEW ZEALAND | 0800 726 786 | www.samsung.com/nz/support |
| CHINA | 400-810-5858 | www.samsung.com/cn/support |
| HONG KONG | (852) 3698 4698 | www.samsung.com/hk/support (Chinese)<br>www.samsung.com/hk_en/support (English) |
| INDIA | 1800 3000 8282 - Toll Free<br>1800 266 8282 - Toll Free | www.samsung.com/in/support |
| BANGLADESH | 9612300300 | |
| INDONESIA | 021-56997777<br>08001128888 | www.samsung.com/id/support |
| JAPAN | 0120-363-905 | www.samsung.com/jp/support |
| MALAYSIA | 1800-88-9999<br>603-77137477 (Overseas contact) | www.samsung.com/my/support |
| PHILIPPINES | 1-800-10-7267864 [PLDT]<br>1-800-8-7267864 [Globe landline and Mobile]<br>02-4222111 [Other landline] | www.samsung.com/ph/support |
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